

Escaping Urban Life



DE OOSTVAARDERS PLASSEN

*Skin-fried pike perch with beure blanc, fresh salad of chicory, hazelnut,
granny smith*

DE VELUSWEZOOM

Wild mushroom and braised pearl onion tart, truffle and green herbs

DE PEEL

*Pan-fried duck breast with cranberry jus, cabbage three ways,
Pommes Anna crisp*

DE PEEL VEGETARIAN

*Miso-glazed eggplant steak, cabbage in three ways, Pommes Anna, and a
green herb vinaigrette*

CHEESE

*A diverse cheese platter of Dutch cheeses, grapes, fig jam, nut bread
Supplement 3,50*

SCHWARZWALDER KIRSCH

Deconstructed schwarzwald kirsch

3-COURSES 32,50

4-COURSES 39,50



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WINE PAIRING



APERETIF

Quince bellini

STARTER

Vouvray

INTERMEDIATE

Chardonnay Blauw

MAIN COURSE MEAT

Priorat 'vi de villa'

MAIN COURSE VEGETARIAN

Falanghina del sannio

CHEESE PLATTER

Tawny port 10 years old

DESSERT

Banyuls

- 3-COURSE PAIRING 18,50
- 4-COURSE PAIRING 22,50



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Escape from Urban Life invites you to leave the city behind and step into the calm of the forest through a refined fine dining experience. The concept follows a journey inspired by a walk through woodland landscapes: arriving from urban life, entering the forest, discovering its natural abundance, finding warmth and shelter, and returning restored.

Each course represents a stage of this journey, expressed through seasonal ingredients, natural flavors, and thoughtful plating. Together, the menu unfolds as a story that deepens the connection to nature from the first bite to the last.

This journey is guided by our SENSE manifesto: Seasonal ingredients, Ethical sourcing, Nutritious choices, Support for local communities, and Enjoyable dining. Through this concept, we combine culinary storytelling with sustainability, reconnecting with nature while raising awareness of the importance of protecting our forests.

